

PRUNE CAKE

1 & 1/2 cup uncooked prunes

1 & 1/2 cup sugar

3/4 cup shortening

3 eggs beaten

2 & 3/4 cup sifted flour

3/4 cup boiled coffee

1/2 teasp. Salt

1 teasp. mace

1 teasp cinnamon

1 & 1/2 teasp. Baking soda

1 cup chopped walnuts

Cook and cut prunes into pieces. Cream sugar and shortening. Add beaten eggs and mix. Add prunes and mix. Add flour sifted with spices and 1/2 teasp. of baking soda. Mix well and then add nuts. Lastly, add hot boiled coffee in which remaining 1 teasp. of soda has been dissolved. (leave plenty of room in cup as soda will make the coffee foam up) Pour into well-greased angel food cake pan. Bake at 350. Check at 45 min with toothpick. Frost with buttercream icing.

Our family hasn't had a Christmas for 48 years without this scrumptious prune cake. Joe's Grandmother Josephine introduced us to it.